



Niepoort-Morgadio Da Calçada - Colheita Porto 2009

Velvety smooth port, the result of a long, patient aging in barrel. The typical ripening aromas of dried fruits, nuts and a range of tertiary notes are fully present. In special years such as 2009 the grapes of that year are not blended but marketed separately as Colheita Porto. Legally, a minimum of 7 years of barrel maturation must take place, but the quality houses mature their colheita much longer. Preferably serve chilled with cheese or dessert; Can be stored for 1 month after opening. Keep in the fridge for minimum loss of quality. It is a big misunderstanding that Tawny ports, like this Colheita, stop evolving once bottled, but in reality it is more than worth forgetting a few bottles up to 20 years in the cellar. The softness you get in this way is unsurpassed..

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| Producer | Niepoort |
| Region | Porto |
| Volume | 75.0 cl. |
| Grape Variety | Touriga Nacional, Touriga Franca, Tinta Cao, Tinta Francisca, Tinta Amarela |
| Drinking window | 2025-2040 |
| Alc. | 19.5% |
| Vinificatie | in open fermenters |
| Rijping | in wooden barrels of 550 liters until 2020 |

42.96 €